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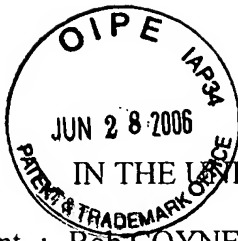
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|---|----------------------|------------------------|------------|
| <b>TRANSMITTAL FORM</b><br><br>(to be used for all correspondence after initial filing) | Application Number   | 10/568,661             |            |
|   | Filing Date          | February 17, 2006      |            |
|   | First Named Inventor | Bob COYNE              |            |
|   | Art Unit             | Unknown                |            |
|   | Examiner Name        | Unknown                |            |
| Total Number of Pages in This Submission  | 23                   | Attorney Docket Number | 14923.0037 |

| ENCLOSURES (Check all that apply)   |   |   |
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| <input type="checkbox"/> Fee Transmittal Form                             | <input type="checkbox"/> Drawing(s)   | <input type="checkbox"/> After Allowance Communication to TC                                    |
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| <input type="checkbox"/> After Final                                      | <input type="checkbox"/> Petition to Convert to a Provisional Application               | <input type="checkbox"/> Proprietary Information  |
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| <input type="checkbox"/> Express Abandonment Request                      | <input type="checkbox"/> Request for Refund   | PTO-1449 (6 pgs); PCT/ISA/210 (5 pgs); 83 references; PCT/IB/326 (10 pgs) and PCT/IB/345 (1 pg) |
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| Firm Name   | Step toe & Johnson LLP  |   |
| Signature   |   |   |
| Printed name  | Harold H. Fox   |   |
| Date  | June 28, 2006   | Reg. No. 41,498   |

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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant : Bob COYNE, *et al.*  
Serial No. : 10/568,661  
Filing Date: February 17, 2006  
Title : MICROCAPSULES

Art Unit : Unknown  
Examiner : Unknown

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INFORMATION DISCLOSURE STATEMENT


Copies of the references listed on the attached form PTO-1449 and International Search Report are enclosed.

This statement is being filed prior to the first office action.

No fees are believed to be due. However, if Applicants have come to this conclusion in error, please apply any charges or credits to Deposit Account No. 19-4293.

Respectfully submitted,

Date: 6-28-06

  
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Reg. No. 41,498

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|---|--|-------------------------------------|-------------------------------|
| Substitute Form PTO-1449<br>(Modified)<br><br><b>Information Disclosure Statement</b><br>by Applicant<br>(Use several sheets if necessary)<br><br>(37 CFR §1.98(b)) | U.S. Department of Commerce<br>Patent and Trademark Office | Attorney's Docket No.<br>14923.0037 | Application No.<br>10/568,661 |
|   | Applicant<br>Bob Coyne, et al.                             |                                     |                               |
|   | Filing Date<br>February 17, 2006                           | Group Art Unit<br>Unknown           |                               |

## U.S. Patent Documents

| Examiner Initial | Desig. ID | Patent Number      | Issue Date | Patentee                | Class | Subclass | Filing Date If Appropriate |
|------------------|-----------|--------------------|------------|-------------------------|-------|----------|----------------------------|
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## Foreign Patent Documents or Published Foreign Patent Applications

| Examiner Initial | Desig. ID | Document Number | Publication Date | Country or Patent Office | Class | Subclass | Translation |    |
|------------------|-----------|-----------------|------------------|--------------------------|-------|----------|-------------|----|
|                  |           |                 |                  |                          |       |          | Yes         | No |
|                  | AM        | 0 687 417 A1    | 12/20/1995       | EPO                      |       |          |             |    |
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|                  | AT        | 7039355         | 02/10/1995       | Japan                    |       |          | Abstract    |    |
|                  | AU        | 2001172159      | 06/26/2001       | Japan                    |       |          | Abstract    |    |
|                  | AV        | 509 098         | 08/13/1971       | Switzerland              |       |          |             | X  |
|                  | AW        | WO 87/01587     | 03/26/1987       | WIPO                     |       |          |             |    |

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| Examiner Signature   | Date Considered |
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|  |              |  |                     | Filing Date<br>February 17, 2006    |       | Group Art Unit<br>Unknown     |             |    |
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| Examiner<br>Initial  | Desig.<br>ID | Document<br>Number   | Publication<br>Date | Country or<br>Patent Office         | Class | Subclass                      | Translation |    |
|  |              |  |                     |                                     |       |                               | Yes         | No |
|  | AX           | WO 97/47289  | 12/18/1997          | WIPO                                |       |                               |             |    |
|  | AY           | WO 98/56395  | 12/17/1998          | WIPO                                |       |                               |             |    |
|  | AZ           | WO 00/30631  | 06/02/2000          | WIPO                                |       |                               | Abstract    |    |
|  | AAA          | WO<br>02/069741 A1   | 09/12/2002          | WIPO                                |       |                               |             |    |
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|  | ACC          | WO<br>2004/041251<br>A1                                    | 05/21/2004          | WIPO                                |       |                               |             |    |

| Other Documents (include Author, Title, Date, and Place of Publication) |              |  |
|---|--------------|--|
| Examiner<br>Initial   | Desig.<br>ID | Document   |
|   | ADD          | ..., "Inactivation of nisin by alpha-chymotrypsin," <i>The Journal of Dairy Science</i> (1969) Vol. 52: 9 pgs. 1448-1450.  |
|   | AEE          | Alves, Virginia Farias, et al., "Bacteriocin exposure and food ingredients influence on growth and virulence of listeria monocytogenes in a model meat gravy system," <i>Journal of Food Safety</i> (2003) Vol. 23 pgs. 201-217.   |
|   | AFF          | Aureli, P., et al., "Antimicrobial activity of some plant essential oils against listeria monocytogenes," <i>Journal of Food Protection</i> (1992) Vol. 55:5, pgs. 344-348.  |
|   | AGG          | Backleh, M., et al., "Rapid quantitative enrichment of carnosic acid from rosemary ( <i>Rosmarinus officinalis</i> L.) by isoelectric focused adsorptive bubble chromatography," <i>Journal of Agricultural and Food Chemistry</i> (2003) Vol. 51:5, pgs. 1297-1301 (Abstract only). |
|   | AHH          | Basaga, Huveyda, et al., "Antioxidative and free radical scavenging properties of rosemary extract," <i>Academic Press Limited</i> (1997) pgs. 105-108.  |
|   | AII          | Bell, P. G., et al., "The efficacy of nisin, sorbic acid and monolaurin as preservatives in pasteurized cured meat products," <i>Food Microbiology</i> (1987) Vol. 4 pgs. 277-283.   |
|   | AJJ          | Belmont, Jonathan, et al., "Pimaricin: Corneal Penetration via a liposome vehicle," Francis I Proctor Foundation, University of California, San Francisco (abstract only).   |
|   | AKK          | Benech R.-O., et al., "Inhibition of listeria innocua in cheddar cheese by addition of nisin z in liposomes or by in situ production in mixed culture," <i>Applied and Environmental Microbiology</i> (2002) pgs. 3683-3690.   |
|   | ALL          | Beuchat, L.R., "Antimicrobial Properties of Spices and Their Essential Oils," <i>Natural Antimicrobial Systems and Food Presentation VM Dillout and RC Rervd. CAB International</i> (1994) pgs. 167-179.   |
|   | AMM          | Bower C. K., et al., "Suppression of listeria monocytogenes colonization following adsorption of nisin onto silica surfaces," <i>Applied and Environmental Microbiology</i> (1995) Vol. 61:3, pgs. 992-997.  |
|   | ANN          | Bower, C. K., et al., "Influences on the antimicrobial activity of surface-adsorbed nisin," <i>Journal of Industrial Microbiology</i> (1995) Vol. 15 pgs. 227-233.   |

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| Examiner Signature   | Date Considered |
| EXAMINER: Initials citation considered. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant. |                 |

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|--|--------------|--|--|-------------------------------------|--|-------------------------------|--|
| Substitute Form PTO-1449<br>(Modified)   |              | U.S. Department of Commerce<br>Patent and Trademark Office   |  | Attorney's Docket No.<br>14923.0037 |  | Application No.<br>10/568,661 |  |
| <b>Information Disclosure Statement<br/>by Applicant</b><br>(Use several sheets if necessary)<br>(37 CFR §1.98(b)) |              |  |  | Applicant<br>Bob Coyne, et al.      |  |                               |  |
|  |              |  |  | Filing Date<br>February 17, 2006    |  | Group Art Unit<br>Unknown     |  |
| <b>Other Documents (include Author, Title, Date, and Place of Publication)</b>                                     |              |  |  |                                     |  |                               |  |
| Examiner<br>Initial  | Desig.<br>ID | Document   |  |                                     |  |                               |  |
|  | AOO          | Cahill, S. M., et al., "Bioencapsulation Technology in Meat Preservation," <i>Applied Microbiology</i> (2001) pgs. 239-266.  |  |                                     |  |                               |  |
|  | APP          | Calucci, L., et al., "Effects of gamma-irradiation on the free radical and antioxidant contents in nine aromatic herbs and spices," <i>Journal of Agricultural and Food Chemistry</i> (2003) Vol. 51:4 pgs. 927-934 (abstract only).     |  |                                     |  |                               |  |
|  | AQQ          | Campell, W., et al., "The impact of fortification with conjugated linoleic acid (CLA) on the quality of fluid milk," <i>Journal of Dairy Science</i> (2003) Vol. 86:1 pgs. 43-51 (abstract only)   |  |                                     |  |                               |  |
|  | ARR          | Casterio, G., et al., "Research on the use of nisin in charcuterie products," <i>Industria Alimentari</i> (1979) pgs. 1-12.  |  |                                     |  |                               |  |
|  | ASS          | Clark, J. Peter, "Food encapsulation: capturing one substance by another," <i>Products &amp; Technologies</i> (2002) Vol. 56:11 pgs. 63-65.  |  |                                     |  |                               |  |
|  | ATT          | Collins, M.A., et al., "Antimicrobial activity of carnosol and ursolic acid: two anti-oxidant constituents of <i>rosmarinus officinalis</i> L.," <i>Food Microbiology</i> (1987) Vol. 4, pgs. 311-315.                                   |  |                                     |  |                               |  |
|  | AUU          | Cutter, C.N., et al., "Incorporation of nisin into a meat binding system to inhibit bacteria on beef surfaces," <i>Letters in Applied Microbiology</i> (1998) Vol. 27 pgs. 19-23.  |  |                                     |  |                               |  |
|  | AVV          | Cutter, C.N., et al., "Growth of <i>brochothrix thermosphacta</i> in growth beef following immobilization of nisin in calcium alginate gels," <i>Letters in Applied Microbiology</i> (1996) Vol. 23 pgs 9-12.                            |  |                                     |  |                               |  |
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|  | AYY          | Daeschel, Mark A., et al., "Antimicrobial activity of nisin adsorbed to Hydrophilic and Hydrophobic Silicon Surfaces," <i>Journal of Food Protection</i> (1992) Vol. 55:9, pgs. 731-735.   |  |                                     |  |                               |  |
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|  | AAAA         | Degnan, Alan J., et al., "Antilisterial acivity of pediocin AcH in model food systems in the presence of an emulsifier or encapsulated within liposomes," <i>International Journal of Food Microbiology</i> (1993) Vol. 18 pgs. 127-138. |  |                                     |  |                               |  |
|  | ABBB         | Dougherty, Joel, et al., "Chronic blepharitis: new perspectives," University of Texas Health Science Center at Dallas, Texas (abstract only).  |  |                                     |  |                               |  |
|  | ACCC         | Del Campo, Jose, et al., "Antimicrobial effect of rosemary extract," <i>Journal of Food Protection</i> (2000) Vol. 63:10, pgs. 1359-1368.  |  |                                     |  |                               |  |
|  | ADDD         | Dufour, M., et al., "Development of a method to quantify in vitro the synergistic activity of 'natural' antimicrobials," <i>International Journal of Food Microbiology</i> (2000) Vol. 85 pgs. 249-258.                                  |  |                                     |  |                               |  |
|  | AEEE         | Eiserle, Robert J., "A natural flavoring and stabilization system for food," <i>Food Product Development</i> (1971) pgs 70-71.   |  |                                     |  |                               |  |
|  | AFFF         | Ettayebi, Khalil, et al., "Synergistic effects of nisin and thymol on antimicrobial activities in listeria monocytogenes and bacillus subtilis," <i>FEMS Microbiology Letters</i> (2000) Vol. 183, pgs. 191-195.                         |  |                                     |  |                               |  |
|  | AGGG         | Farbood, M. I., et al., "Effect of rosemary spice extractive on growth of microorganisms in meats," <i>J. Milk Food Technol.</i> (1976) Vol. 39: 10, pgs. 675-679.   |  |                                     |  |                               |  |

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| Examiner Signature   | Date Considered |
| EXAMINER: Initials citation considered. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant. |                 |

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**Other Documents (include Author, Title, Date, and Place of Publication)**

| Examiner Initial | Desig. ID | Document   |
|------------------|-----------|--|
|                  | AHHH      | Fang, Tony J, et al., "Growth patterns of escherichia coli O157:H7 in ground beef treated with nisin, chelators, organic acids and their combinations immobilized in calcium alginate gels," <i>Food Microbiology</i> (2003) Vol. 20 pgs. 243-253. |
|                  | AIII      | Frankel, Edwin N., et al., "Antioxidant activity of a rosemary extract and its constituents, carnosic acid, carnosol, and rosmarinic acid in bulk oil and oil-in-water emulsion," <i>J. Agric. Food Chem.</i> (1996) Vol. 44, pgs. 131-135.        |
|                  | AJJJ      | Franklin, S. T., et al., "Consumer evaluation of "high-CLA dairy products," produced from cows fed fish oil" University of Kentucky, Lexington, KY (abstract only).  |
|                  | AKKK      | Gallagher, GA, et al., "Develop on-line verification and intervention procedures for HACCP in slaughter/processing systems," <i>Food Safety Progress Report</i> (2002).  |
|                  | ALLL      | Gola, Jiri, "Preservation of canned hams stored at unusual temperatures," <i>Science and Research in the Food Industry</i> (1962) Vol.10, pgs. 239-244.  |
|                  | AMMM      | Imm, J. Y., et al., "Control of acidification of yogurt by microencapsulated bacteriocin," Korean Food Research Institute, Korea Yakult Co., Ltd., Korea University (abstract only).   |
|                  | ANNN      | Izco, Jesus M., et al., "Use of Capillary Electrophoresis (CE) to determine metabolic organic acids in milk," Dairy Products Technology Center, Cal. Poly. (abstract only).  |
|                  | AOOO      | Jaben, Scott L., et al., "Intraocular miconazole therapy in fungal endophthalmitis," Department of Ophthalmology, Bascom Palmer Eye Institute, University of Miami School of Medicine (abstract only).   |
|                  | APPP      | Jung, Dong-Sun, et al., "Influence of fat and emulsifiers on the efficacy of nisin in inhibiting listeria monocytogenes in fluid milk," <i>J. Dairy Science</i> (1992) Vol. 75, pgs. 387-393.  |
|                  | AQQQ      | Kabara, Jon J., "Medium-Chain Fatty Acids and Esters," <i>Antimicrobials in Food Eats</i> PM Davidson & Albrannen, Edt. Marcel Dekker (1993) pgs. 307-342.   |
|                  | ARRR      | Kabara, Jon J., et al., "A new preservative system for food," <i>Journal of Food Safety</i> (1982) vol. 4 pgs 13-25.   |
|                  | ASSS      | Kane, Anne, et al., "Intravitreal Injection of Gentamicin in Rabbits," New England Medical Center Hospital and Tufts University School of Medicine, Boston (abstract only).  |
|                  | ATTT      | Krasaekoopt, Wunwisa, et al., "Evaluation of encapsulation techniques of probiotics for yoghurt," <i>International Dairy Journal</i> (2003) Vol. 13:1 pgs. 3-13.   |
|                  | AUUU      | Lante, A., et al. "Nisin released from immobilization matrices as antimicrobial agent," <i>Biotechnology Letters</i> (1994) Vol. 16:3 pgs. 293-298.  |
|                  | AVVV      | Lante, Anna, et al., "Il controllo di clostridi di interesse caseario con nisina immobilizzata in membrane semipermeabili," <i>Industrie Alimentari</i> (2000) pgs. 589-594.   |
|                  | AWWW      | Laridi, R., et al., "Liposome encapsulated nisin Z: Optimization, stability and release during milk fermentation," <i>International Dairy Journal</i> (2003) Vol. 13 pgs. 325-336.   |
|                  | AXXX      | Lipstock, Kenneth, et al., "Toxicity of intravitreal rifampin," Medical College of Virginia-Virginia Commonwealth University (abstract only).  |
|                  | AYYY      | Mac Neil, J. H., et al. "Use of chemical compounds and a rosemary spice extract in quality maintenance of deboned poultry meat," <i>Journal of Food Science</i> (1973) Vol. 38 pgs 1080-1081.  |
|                  | AZZZ      | MacNeil, Joseph H., "Frankfurters without nitrates or nitrites," <i>Food Product Development</i> pgs. 37-40.   |
|                  | AAAAA     | Moujir, Laila, et al., "Structure-antimicrobial activity relationships of abietane diterpenes from salvia species," <i>Phytochemistry</i> (1993) Vol. 34:6, pgs. 1493-1495.  |

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**Other Documents (include Author, Title, Date, and Place of Publication)**

| Examiner Initial | Desig. ID | Document   |
|------------------|-----------|--|
|                  | ABBBB     | Munne-Bosch, Sergi, et al. "Subcellular Compartmentation of the diterpene carnosic acid and its derivatives in the leaves of rosemary," <i>Plant Physiol.</i> (2001) Vol. 125:2, pgs. 1094-1102.   |
|                  | ACCCC     | Munne-Bosch, Sergi, et al., "The formation of phenolic diterpenes in rosmarinus officinalis L. under Mediterranean climate," <i>Eur Food Res Technol</i> (2000) Vol. 210, pgs. 263-267.  |
|                  | ADDDD     | Nychas, G.J.E., "Natural antimicrobials from plants," <i>New Methods of Food Presentation</i> (1995) pgs 58-89.  |
|                  | AEEEE     | Olasupo, N.A., et al., "Activity of natural antimicrobial compounds against escherichia coli and salmonella enterica serovar typhimurium," <i>Letters in Applied Microbiology</i> (2003) Vol. 36, pgs. 448-451.                                      |
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